



November 2021

CANS NUTRITION BULLETIN

Child and Adult Nutrition Services
SD Department of Education

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The Grapevine—A Note From Cheriee

November is Native American Heritage Month. Even though this year has been a roller coaster, I hope you find time to celebrate the rich cultures, traditions, histories, and the important contributions of Native people. You can honor important Native Americans by hanging up pictures with their stories, display a large wall map and use colorful flags to identify different tribal lands, or ask your students to draw or create dream catchers.

If you are looking for other ideas to celebrate the month the Wisconsin Dept. of Public Instruction created a tool kit to add traditional foods into your meal program. "The American Indian Traditional Foods in USDA School Meals Programs: A Wisconsin Farm to School Toolkit" (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/amer-ind-trad-foods-toolkit.pdf>) was created to help food service directors find and purchase traditional, healthy foods into their breakfast and lunch programs. It is also a teaching tool about traditional foods and tribal communities. Standardized recipes are included in this tool kit. Recipes include bison nachos, bison sliders, three sisters salad, and whole grain rich fry bread. You could offer samples of traditional foods to encourage students to try something new. If you give it a try, let us know how it went!

And finally, like most people, I like to stop and take stock of life at Thanksgiving. This exercise has been extra meaningful considering all the challenges that we continue to face. "At times, our own light goes out and is rekindled by a spark from another person. Each of us has cause to think with deep gratitude of those who have lighted the flame within us" (Albert Schweitzer). Thank you all for being that light. Happy Thanksgiving.

Cheriee Watterson

Pick It! Try It! Like It! Preserve It!

Sweet Potatoes



Pick it!

Choose firm, smooth roots with bright, evenly colored skins. Avoid holes or cuts, a source of decay.

Try it!

Scrub under water just before cooking, dry, rub gently with oil, do not place in aluminum foil. Bake, boil, mash, fry or microwave.

Like it!

[Sweet Potato Oven Fries](#)

Preserve it!

[Pressure can](#), freeze, or dry.

For more information visit SDSU Extension at:

<https://extension.sdstate.edu/sweet-potato-pick-it-try-it-it-preserve-it>

South Dakota Sponsor Spotlight!

Is your school or agency doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to DOE.SchoolLunch@state.sd.us.



**WE'D LOVE
TO HEAR
FROM YOU**

Check in with CANS Monthly Conference Call

Join us each month to **Check in with CANS** in the upcoming year! Each check in is normally scheduled for the first Thursday of every month at 2:30pm central time zone or 1:30 pm mountain time zone.

This check in is for all our Child Nutrition Program operators: School Nutrition Program, Child and Adult Care Food Program, and Summer Food Service Program. We invite our Food Distribution Program in Schools and our Procurement Specialists to also attend.

This check in is open to all agencies that are on our programs. Each check in starts with a report from CANS with hot topics, new guidance, program clarifications, and reminders of important dates. Every check in has time scheduled for you to ask questions. Minutes from each check in will be posted after the call is done on our DOE CANS website at <https://doe.sd.gov/cans/index.aspx> and occasionally these calls are recorded and posted for a short period of time.

Tentative Dates

Thursday, November 4
Thursday, December 9
Thursday, January 6
Thursday, Feb 3
Thursday, March 3

CANS Civil Rights Training

Please join the CANS Civil Rights training on Wednesday, November 10 at 2:30 pm CT / 1:30 pm MT.

The CANS Civil Rights training will discuss Civil Rights requirements including a few program clarifications from the USDA.

A new Civil Rights training will be posted on the [CANS website](#) under the Civil Rights tab, and a recording of the call will be available.

This training will replace the previous training materials on the website. Please use these new materials for required Civil Rights training at the local level.

Join Zoom Meeting:

<https://state-sd.zoom.us/j/93990420264?pwd=dE1nZ0NPc2JwaCtJOXlqNVVIZ3l3QT09>

Meeting ID: 939 9042 0264

Passcode: 415931

Dial by your location +1 312 626 6799 US (Chicago)

Find your local number: <https://state-sd.zoom.us/u/adtnoWDDK8>



CRASH COURSE

with **CANS**

2021-22

• MEETING SCHEDULE •

THURSDAYS @ 2:30PM CT

- 8/19** Meal Counting & Claiming in SSO
- 9/23** CACFP iCAN Applications
- 10/14** Updates in Professional Standards
- 11/18** School Gardens / Farm to Everything
- 12/2** FSMC Contracts, Amendments, Monitoring
- 12/16** Planning for Summer Feeding
- 1/13** Breakfast in the Classroom - Expanding Breakfast Participation
- 1/27** SFSP Application, Required Training, Announcements
- 2/10** FDP Annual Surveys
- 2/24** FFVP Basics - How Do I Do it?
- 3/10** Procurement Plan - Prepping for Next Year's Purchases
- 3/24** CEP Reporting
- 4/21** Nonprogram Foods Basics AND MORE!
- 5/19** End of Year Report Guidance

School Nutrition Program

Verification

Hopefully, you have seen by now that you must conduct verification of free/reduced meal applications if you collected any for SY21-22. With that guidance from USDA, we will conduct verification trainings as well. The reporting deadline for SY21-22 is November 15, 2021. However, we encourage you to conduct and complete the verification report as soon as possible. If you do not collect applications, you must still complete the verification report in iCAN.

The PowerPoint presentation for SY21-22 and the accompanying documents can be found on the [CANS/SNP website](#) under the Trainings and Webinars section, Verification Process heading. I encourage you to have these resources available for the presentations.

Please contact the CANS office at DOE.SchoolLunch@state.sd.us, or call at 605-773-3413 with any questions.

Procurement and Supply Chain Issues Tip Sheets from Team Nutrition!

USDA's Team Nutrition initiative has developed tip sheets to help School Food Authorities navigate meal service flexibilities and supply chain issues during this dynamic school year:

Summary of Flexibilities: fns.usda.gov/sites/default/files/resource-files/schoolmeal-flexibilities-summary.pdf

Table of Flexibilities: fns-prod.azureedge.net/sites/default/files/resource-files/schoolmeals_flexibilities_chart.pdf

Flexibilities in Practice: fns.usda.gov/sites/default/files/resource-files/schoolmeal_flexibilities_scenarios.pdf

School Meals Supply Chain Issues: fns.usda.gov/sites/default/files/resource-files/schoolmeals-supply-chain.pdf

For more information and additional resources, please visit Team Nutrition's Planning for a Dynamic School Environment webpage at fns.usda.gov/tn/planning-dynamic-school-environment.

Supply Chain Issues and Emergency Procurement Q&A Memo

The following link was shared in a School Nutrition Association SmartBrief. The article, from **The Columbus Dispatch**, describes a supply chain issues that disrupt the smooth operation capabilities in the Child Nutrition Programs.

[Food supply issues create menu challenges at Greater Columbus schools \(dispatch.com\)](https://www.dispatch.com/content/news/Food-supply-issues-create-menu-challenges-at-Greater-Columbus-schools_05-11-21.html)

It is a great example of when an emergency purchase could be used. An emergency creates a situation to which a school must react, and their current Procurement Plan may not cover what is needed. Since the Procurement Plan describes how the Agency **intends** to purchase products throughout the school year, a food supply issue may force a temporary adjustment to actual purchasing methods.

USDA recently provided

USDA Memorandum SP23-2021 CACFP18-2021 link

Questions and Answers for Child Nutrition Programs Emergency Procurement Due to Supply Chain Disruptions

This memorandum provides clarification on questions related to Child Nutrition Program, use of emergency procurements due to supply chain disruptions caused by COVID-19.

Procurement and Supply Chain Issues Tip Sheets

USDA's Team Nutrition initiative has developed tip sheets to help School Food Authorities navigate meal service flexibilities and supply chain issues during this dynamic school year:

- **Summary of Flexibilities:** fns.usda.gov/sites/default/files/resource-files/schoolmeal-flexibilities-summary.pdf
- **Table of Flexibilities:** fns.usda.gov/sites/default/files/resource-files/schoolmeals_flexibilities_chart.pdf
- **Flexibilities in Practice:** fns.usda.gov/sites/default/files/resource-files/schoolmeal_flexibilities_scenarios.pdf
- **School Meals Supply Chain Issues:** fns.usda.gov/sites/default/files/resource-files/schoolmeals-supply-chain.pdf

For more information and additional resources, please visit Team Nutrition's Planning for a Dynamic School Environment webpage at fns.usda.gov/tn/planning-dynamic-school-environment.

Find Local Foods Near You!

When trying to find a local farmer or farmer's market, helpful tools are included in [Dakota Rural Action's Local Foods Directory](#) and [SD Specialty Producers Association's "Find Local Foods" feature](#).

With so much confusion about working with food vendors to buy local foods, the [South Dakota Farm to School Resource Guide](#) can provide more information about acceptable sources of food. From page 16 of the guide:

"Procuring local goods is exactly the same as purchasing other food for school meals in terms of the federal, state, and local regulations..."

- Fresh, whole, and unprocessed foods are automatically considered an approved source. Examples of fresh, whole, and unprocessed foods include whole apples, watermelons, tomatoes, and whole stalks of broccoli.
- Most processed foods are required by law to be graded or manufactured under an inspection program to ensure that safe food processing, manufacturing, and packaging conditions are met. Examples include pasteurized milk, ground beef purchased from an inspected meat processing facility, graded shelled eggs, and commercially processed foods like chicken nuggets.

Common sources of unapproved food can include food processed and packed in a private home or an unlicensed food service establishment, meat that is labeled "not for sale," and raw milk and milk products.

For fresh, whole, and unprocessed foods, schools can set their own requirements to define what is required of vendors that provide food for the school meal program. Additionally, schools must only purchase and award contracts to buyers that can meet those requirements, and keep documents of the procurement transactions. In order to achieve this, clear communication between the school and food vendor is a must."

Fresh Fruit & Vegetables Program—Claim Reminders

- Submit the September FFVP claim as soon as possible
- If the participating FFVP-approved elementary school is not planning on submitting a September FFVP claim, please let CANS know – this will help us manage remaining funds from the 1st award

Child and Adult Care Food Program

Annual Training Resources

Thank you to all those that worked hard to meet the annual training requirement for last program year. With the start of a new program year comes the reset of the annual training requirement. We are encouraging agencies to continue to complete their required trainings throughout the year to avoid missing the deadline.

All the required trainings can be found on the Child and Adult Care Food Program webpage: <https://doe.sd.gov/cans/cacfp.aspx> or SD Bright Track: <https://sdbrighttrack.com/>. Once you have completed the training you will also need to complete and pass the associated quiz to receive credit for taking that training. Please remember to print and save your training certificates for documentation.

Below is a list with the required trainings, locations, and the staff that is required to take them. As always, be sure to let our office know if you have questions or need any assistance in completing your trainings.

Training:	Locations:	Required Staff:
Civil Rights	SD BrightTrack: https://sdbrighttrack.com/ Use the code blackhills800	All CACFP Staff
Claims	CACFP Website: https://doe.sd.gov/cans/cacfp.aspx	Auth. Rep/Program Director/ others that work with claims
Meal Counting	CACFP Website: https://doe.sd.gov/cans/cacfp.aspx	Auth. Rep/Program Director/ others that work with meal counting
Meal Pattern	SD BrightTrack: https://sdbrighttrack.com/ Use the code blackhills800	Auth. Rep/Program Director/ others that help with meal service
Record Keeping	CACFP Website: https://doe.sd.gov/cans/cacfp.aspx	Auth. Rep/Program Director
Infant Meal Pattern	SD BrightTrack: https://sdbrighttrack.com/ Use the code blackhills800	Anyone feeding infants if infant meals are claimed

Food Distribution Program

Recall Information

Labor and product shortages are impacting costs and the quality of food nationwide. Product recalls have been in the news recently. USDA Foods have not been impacted by the recalls, but schools should be aware of product recall information. The following websites provide further information about product recalls:

<https://www.foodsafety.gov/recalls-and-outbreaks>

[Recalls, Market Withdrawals, & Safety Alerts | FDA](#)

[Recalls & Public Health Alerts | Food Safety and Inspection Service \(usda.gov\)](#)

As a reminder check your storage capacity before placing your USDA Foods Order. USDA Food Orders cannot be cancelled once the paperwork has been sent to the warehouse.

If there is an issue with a USDA product, email Darcy Beougher at darcy.beougher@state.sd.us. Include in your email:

1. The issue with your USDA product.
2. A picture of the issue.
3. How many cases of product are affected?

January DoD Fresh/FFAVORS Evaluation & Sweep:

In January, DoD Fresh/Fresh Fruit and Vegetables Order Receipt System (FFAVORS) spending will be reviewed to make sure schools have spent at least five months of their Monthly Entitlement Usage. If your school has not spent the required amount; the undistributed 25% of your original request may be swept or removed from your DoD Fresh/FFAVORS entitlement allocation and re-distributed to schools that are using their full DoD entitlement allowance.

Important Resources & Links

- USDA Food Product Information Sheets—<https://www.fns.usda.gov/usda-fis/usda-foods-product-information-sheets>
- Processing Specification sheets are located on the Food Distribution Page on the CANS website under Useful Links. Jenni-O has separate specification sheets located in the same place as the SD Processor Specification Sheets. Food Distribution Page link—<https://doe.sd.gov/cans/fdp.aspx>
- DoD FFAVORS log in—<https://www.fns.usda.gov/fdd/fresh-fruits-and-vegetables-order-receipt-system-ffavors>

Summer Food Service Program

Looking for Sponsors

SFSP program is looking for new agencies who would be willing to serve meals and/or snacks during the summer of 2022.

We are looking for sponsors in very remote areas of South Dakota where children have no means to get to larger program sites. Sponsors are needed statewide, with especially high need for new sponsors in the following counties: Aurora, Bennett, Brule, Buffalo, Butte, Charles Mix, Clark, Clay, Corson, Deuel, Dewey, Gregory, Haakon, Hand, Hyde, Jackson, Jones, Kingsbury, Miner, Stanley, Turner, and Union.

If you or someone you know would be interested in using the SFSP program to serve children in remote areas, please reach out to our office by calling 605-367-5295 or emailing brigitta.bly@state.sd.us

Program Policy Memos

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

Current policies can be found at <http://www.fns.usda.gov/cacfp/policy>.

School Nutrition Programs (SP Memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>.

Summer Food Service Program

Policies can be found at <http://www.fns.usda.gov/sfsp/policy>.

Food Distribution

Food Distribution policies can be found at https://www.fns.usda.gov/resources?f%5B0%5D=resource_type%3A160&f%5B1%5D=program%3A35

COVID Waivers

To find a current list of the waivers that South Dakota has opted in to, you can visit the [CANS webpage](#) under the "USDA Waivers, Guidance, and Information—July 1, 2021-June 30, 2022" heading. Here, you will find a chart that lists all of the current waivers South Dakota is operating under.

Contact CANS

For any questions, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.